

Est. **UNISCO** 1995

Ambiente e Gastronomia



RESTAURANT MENU

TO OPEN YOUR APPETITE

Our Selection of Bread, Artisanal Butters, and Olive Oil 3.50€

A COZINESS

Our Caldo Verde Soup with Crunchy Chourizo 6.00€

A Portuguese classic reinvented and comforting. Caldo Verde with irresistible chorizo croquette.

Farm Vegetable Cream 3.50€

Vegetables directly from our farm in Santo Tirso.

THE BEGINNING OF A GASTRONOMIC JOURNEY

Prawn and Scallop Duet, Pico de Galo and Mango 16.00€

Scallops and prawns in harmony with the vigour of pico de galo and the sweetness of mango chutney, finished with crunchy prawns.

Beef Tartare on the Bone with Marrow Mayonnaise 14.00€

A sublime encounter between beef tenderloin, the freshness of sea lettuce and the creaminess of marrow mayonnaise, enhanced with fermented chilli pepper.

Burrata, Prosciutto and Arugula Salad 11.50€

Creamy burrata, prosciutto and fresh arugula, enhanced by arugula and walnut pesto, complemented by juicy cherry tomatoes.

House Silver 10.50€

Mushrooms, truffle, low temperature egg, onion chips, almonds, and the finishing touch of a delicate silver leaf.

Octopus in a Potato Nest with Escabeche Purée 10.00€

A delicate balance between crispy potatoes and oven-roasted octopus, cosied up with a smooth escabeche purée and octopus gel.

FROM ATLANTIC WATERS

Noble Bacalhau à Brás 22.00€

A sublime reinvention of the Portuguese classic with shoestring fries, codfish slices, low temperature egg, onion purée, finished with olive soil and parsley powder.

Sea Bass in Almonds, Cauliflower and Glazed Vegetables 20.00€

A delicate dish in which the sea bass is breaded in laminated almonds, accompanied by cauliflower purée, and lightly glazed vegetables.

Braised Wild Croaker, Prawn and Farofa 19.00€

The subtlety of the braised wild croaker meets the exuberance of the prawn moqueca and the texture of the farofa, finished with fresh coriander leaves, accompanied by basmati rice.

Prawn and Crab Ravioli with Bisque 18.50€

Ravioli stuffed with prawns and crab, accompanied by a creamy bisque of the same, finished with toasted almonds and fresh coriander.

FROM OUR FIELDS

Premium Matured T-Bone, Wavy Fries and Grilled Vegetables 65.00€

A succulent cut of premium matured beef, accompanied by wavy fries and grilled vegetables. **Perfect for two people.**

Duck Magret, Duck Jus, Celery Purée, and Kumquats 22.00€

Lightly smoked duck magret, sautéed, finished with a rich duck jus, creamy celery purée, duck pearls and kumquats for a unique taste experience.

Black Angus Beef Steak, Prosciutto, Potato Millefeuille and Asparagus 21.00€

The succulence of the Angus steak from Uruguay, accompanied by a Portuguese-style sauce, crispy potato millefeuilles, fresh asparagus and smoked pepper purée.

Pica no Chão Risotto 18.00€

A refined interpretation of the classic rice Pica no Chão, with free-range chicken, succulent rice and a final touch of blood and vinegar.

FOR VEGETARIANS

Wild Mushroom Risotto with Parmesan 16.00€
A creamy and comforting risotto, enriched with the intensity of wild mushrooms and the distinctive flavour of parmesan.

Potato Gnocchi, Soya Ragu, and Vegetable 16.00€
A combination of textures and flavours, where the potato gnocchi harmonises with the soya ragu, enriched with fresh vegetables and finished with a delicate parmesan tuile.

Quinoa and Avocado Salad 13.00€
A refreshing combination of quinoa, creamy avocado, mango chutney, juicy tomato, crunchy cucumber, aromatic coriander, celery and fresh leaves. An explosion of flavours and textures.

FOR THE LITTLE ONES

Fish & Chips 11.00€
Exclusive for children up to 12 years old.

Spaghetti Bolognese 9.00€
Exclusive for children up to 12 years old.

FOR THE CHEESE LOVERS

Cheese Board Three of your choosing 18.00€

Cheese	Milk	Maturation Days	Origin
Senras	Pasteurized Cow's Milk	From 30 days	Minho
Nisa	Raw Sheep's Milk	From 45 days	Alentejo
Manchego	Pasteurized Sheep's Milk	From 180 days	Spain
Ilha	Raw Cow's Milk	From 120 days	Azores
Terrincho Velho	Raw Churra Sheep's Milk	From 90 days	Trás-os-Montes
Transmontano	Raw Transmontana Goat's Milk	From 60 days	Trás-os-Montes
Gorgonzola	Pasteurized Cow's Milk	From 120 days	Italy

TO FINISH ON A HIGH NOTE

Chocolate Brownie and Hazelnut Textures 9.50€
A harmony of dark chocolate brownie, crunchy hazelnut and caramel soil, hazelnut ice cream with a warm touch of hazelnut cream.

Santo Tirso's Regional Flavours 8.00€
A reinvention that celebrates local products, highlighting the traditional *Jesuíta* and *Limonete* filling, enriched with liqueur from the Singeverga Monastery and finished with cinnamon ice cream in a unique gastronomic experience.

My Spring 8.00€
A delicate and refreshing experience with country flower cream, flower tile, rose jelly and Madeira Island peach and passion fruit sorbet.

Forbidden Fruit 7.00€
A reinvention of the Apple of Eden, with light chocolate, apple gel, caramelized apple, and baked apple pannacotta, in a sinful and irresistible experience.

Laminated Fruit Plate 5.50€

Scoop of Ice Cream of Your Choice 1 Scoop | Hazelnut, Vanilla, Cinnamon, Coffee, Coconut, Peach 3.00€